



# Virginia Green Restaurants

Profile:



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## Flamenco Restaurant

### Onancock, Virginia

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**Virginia Green** is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

### *Flamenco*

Flamenco Restaurant joined the program "because we all have to save this world for future generations, we have to keep this world in good or better shape."



**Virginia Green Activities.** When visiting the Flamenco Restaurant, you can expect the following practices:

### CORE ACTIVITIES for Restaurants

- ☒ **Recycling and Waste Reduction.** Glass bottles must be recycled by Green Restaurants, but other recycling is highly encouraged as well.
  - Recycle: Glass, Toner Cartridges, Cardboard, Fluorescent Lamps, Batteries, Electronics Equipment
  - Effective food inventory control to minimize wastes
  - Locally grown produce and other foods
  - Use "green" cleaners
  - Purchase of durable equipment and furniture
  - Use reused building materials or those from sustainable sources
  - Least toxic materials
- ☒ **Styrofoam and Disposables Reduction.** Green Restaurants should reduce if not eliminate the use of Styrofoam and disposables. If you must use disposables, use products that are bio-based, paper, or recyclable.
- ☒ **Grease Recycling.** Grease should be collected and recycled. Grease filtering companies can also greatly reduce the amount of grease waste.

- ☑ **Water Efficiency.** Restaurants should have a “plan” for conserving and using water efficiently.
    - Preventative maintenance of drips and leaks
    - Discourage water-based clean-up, sweep first
    - Low flow toilets and restrictors on faucets and showerheads
    - Rain barrels
  - ☑ **Energy Conservation.** Green Restaurants should have a “plan” in place to reduce overall energy consumption.
    - Track overall energy bills
    - High efficiency fluorescent ballasts and lamps
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For more information on Flamenco Restaurant, see <http://restaurantflamenco.com> or contact Alex Gregor at [agog787@yahoo.com](mailto:agog787@yahoo.com).

For more information on **Virginia Green** program, see [www.deq.virginia.gov/p2/viriniagreen](http://www.deq.virginia.gov/p2/viriniagreen). Click on “Restaurants” to see other Green Restaurants.



**Virginia Green** is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

